

# GRAND TRAVERSE DISTILLERY



*True North Vodka*

March 25, 2014

Because cost of production for craft distilling is very large nationally only about 1/3 of all small distillers are using local grains for production. Most purchase alcohol in bulk from one of the handful of industrial distilleries around the country. The neutral grain spirits then may be re distilled in house and filtered for the final product. The same is true for whiskey although with whiskey there is no redistilling, just bottling. No local grains are used by these distilleries.

Offering support for Michigan agriculture by encouraging the craft distiller to use locally grown crops can help increase these numbers. At Grand Traverse Distillery our plan from the start was to use locally grown rye, corn and wheat. We purchase 100% of these grains from the Send Brothers in Williamsburg Michigan. Since we started distilling in 2007 we have purchased and mashed over 1,000,000 pounds of Michigan grown grain and we will be increasing our whiskey production shortly which will demand around 45,000 pounds every 4 weeks of production.

As we grow so does our support of Michigan grown agriculture. Anything the State of Michigan can do to encourage a Michigan craft distiller to use grains grown in Michigan will help Michigan retain and support its farming communities.

Sincerely

Kent Rabish  
President  
Grand Traverse Distillery

END YOUR DEPENDENCE ON FOREIGN ALCOHOL

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